

CLAIMS

what is claimed is:

4
A 5
A
Sub 17
1. ~~Process for an improved "coating" of cookies, pastries,~~
baked goods, cakes, waffles or other moist pastry products, and
any soft or hard food product or base ^{wherein} ~~or the like,~~ characterized
~~in that a coating of said base is carried out,~~ and in that a
composition comprising at least one food-grade "vegetable ^{shell or}
additive" in solution in at least one food-grade alcohol is
deposited on the coating layer.

10
a
optionally
2. The process according to claim 1, ^{wherein} ~~characterized in that~~
the vegetable additive is comprised of a shellac, and can
possibly contain other alcohol-soluble additives, such as Peru
balsam and/or Benjamin gum.

15
a
a
new 111
3. The process according to claim ^{not for} ~~1 or 2,~~ characterized in
~~that the coating composition~~ is a combination of dark chocolate
glazing paste, couverture and vegetable fat, which allows the
application of the coating by spraying or atomization.

20
a
Sub 17
4. ~~The process according to claim 3,~~ ^{wherein} ~~characterized in that~~
the coating composition comprises a combination that makes it
possible to use a spraying or atomizing process:

25
1 kg of dark chocolate glazing paste, known to one skilled
in the art

400 g of "couverture," also known (cocoa butter, cocoa and
sugar)

150 g of vegetable fat, which modifies the texture and
provides flavor, in accordance with the melting point of the fat.

30
a
a
5. The process according to ^{claim 1} ~~any of claims 1 through 4,~~
~~characterized in that~~ ^{wherein} the temperature for the application of the
coating can be chosen within the range of 29 to 39°C.

35
6. The process according to ^{claim 1} ~~any of claims 1 through 5,~~

wherein
~~characterized in that the temperature for the application of the coating can be chosen within the range of 29 to 39°C, and the base (2) can be cooled to 0°C or to a lower temperature.~~

claim 6
~~7. The process according to any of claims 1 through 6, characterized in that *wherein* said alcoholic composition of vegetable additive(s) is applied as soon as the coating has reached its natural consistency.~~

claim 1
~~8. The process according to any of claims 1 through 7, characterized in that *wherein* a contact time of several seconds to several dozen seconds is ensured between the coating layer and said alcoholic composition, before proceeding to the wrapping of the product.~~

claim 1
~~9. The process according to any of claims 1 through 8, characterized in that *wherein* the deposit of said alcoholic composition onto the coating layer is carried out by spraying or atomization.~~

claim 1
~~10. The process according to any of claims 1 through 9, characterized in that *wherein* the coating applied is a "chocolate coating."~~

claim 1
~~11. A composition for improving a coating for cookies, pastries, baked goods, cakes, waffles or other moist dough products, and any similar food product, *wherein* characterized in that it comprises a base of at least one neutral food-grade alcohol and at least one reactive vegetable extract soluble in said alcohol base.~~

wherein
~~12. The composition according to claim 11, characterized in that it comprises:~~

750 g of 96° alcohol

350 g of shellac,

resulting in a content on the refractometer (dry solution) of 40

45°
45°C.

13. The composition according to claim 11, ~~characterized in that it comprises:~~ ^{wherein}

750 g of 96° alcohol
350 g of shellac
30 g of Peru balsam
250 g of Benjamin gum.

14. The composition according to claim 11, ~~characterized in that it comprises:~~ ^{wherein}

1 l of 96° alcohol
200 g of shellac
20 g of Benjamin gum.

15. ~~The composition according to any of claims 1 through 14, characterized in that it also comprises flavorings and [normal food additives], which are [preferably natural and soluble] in the alcohol base.~~ ^{claim 1}

16. A device for the improved coating of cookies, pastries, baked goods, cakes, waffles or other moist pastry products, and any comparable food product, ~~characterized in that it comprises, after the means for implementing the coating operation, a means for applying an alcoholic composition of at least one reactive vegetable additive onto the coating layer, followed by a sufficient contact time before the wrapping operation to allow the formation of a slightly rigid structure, from several seconds to several dozen seconds.~~ ^{wherein}

17. The device according to claim 16, ~~characterized in that it comprises means for applying the coating at a temperature that can be chosen from between 29 and 39°C.~~ ^{wherein}

18. The device according to ~~either of claims 16 or 17,~~ ^{claim 16}

wherein
~~characterized in that~~ it comprises a stainless steel mesh conveyor with a return through a system for alcohol-based washing and for recuperation of the alcoholic composition and the vapors formed.

5
~~19. The device according to any of claims 16 through 18,~~
~~characterized in that the coating itself is applied using a~~
~~spraying or atomizing technique.~~ *claim 16*

claim 16
~~20. The device according to any of claims 16 through 18,~~
~~characterized in that the coating itself is applied using a~~
~~spraying or atomizing technique in combination with a preliminary~~
~~enrobing.~~ *wherein*

21. A process for treating a base or substrate *of the type* described in claim 1, *wherein* ~~which has not received a coating layer,~~
~~characterized in that an alcoholic composition as defined in~~
~~claims 11 through 15~~ *claim 15* is applied directly to said base or substrate by spraying or atomization.

object
~~22. A separate process for applying the coating layer to~~
~~the base or substrate,~~ *wherein* ~~characterized in that it comprises the~~
~~spraying or atomization of the coating composition onto the base~~
~~or substrate using spraying or atomizing means~~ *such as* ~~nozzles,~~
~~which are preferably positionable.~~ *like*

102/103
~~23. Products such as cookies, pastries, baked goods, cakes,~~
~~waffles or other moist dough products, and any comparable food~~
~~products, whether hard or soft, sugared or salted,~~ *wherein* ~~characterized~~
~~in that they have been obtained by using or implementing a~~
~~process, a composition and/or a device according to any of claims~~
~~1 through 22.~~ *claim 1*

add
A27
B67